

Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Original) A method for producing dishes served in sauce containing food products such as vegetables, fruits, dairy products and meats, whereby preserving them for several months without adding preservatives and/or coloring agents and without sterilization, characterized in that it consists of:

- proceeding with cooking in a pot, fresh ingredients mixed with seasoning products such as salt, pepper, spices, hot peppers, and with animal and/or vegetable fat for a duration of 20 minutes up to 6 hours at a minimum temperature of 80°C;
- hot packaging the thereby obtained sauce in a clean container at a temperature above 80°C, the packages being closed immediately after filling; and
- rapidly cooling said packages filled with sauce, for a duration less than 2 hours depending on the volume of the latter, at a temperature less than 10°C.

2. (Currently Amended) The method for producing sauces according to ~~the preceding claim~~ Claim 1, ~~characterized in that~~ wherein the rapid cooling is carried out in an enclosure brought to a temperature between 0°C and -25°C.

3. (Currently Amended) The method for producing sauces according to ~~any of the preceding claims~~ Claim 1, ~~characterized in that~~ wherein the cooking temperature in the pot is between 95°C and 105°C in the core.

4. (New) The method for producing sauces according to Claim 2, wherein the cooking temperature in the pot is between 95°C and 105°C in the core.